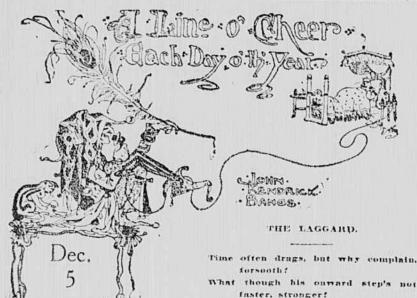
Of Interest to Every Woman



slower he to pass, we

Breakfast.

Macaroni and Cheese

Tea

Dinner.

Chicken Broth with Toasted Wafers

Watercress Salad

Compute of Pears.

Creamed Chipped Beer fins Coffee

Cookies

Creamed Potatoes

youth the longer!

Bananas Sliced

Oraham Bread Fruit

Baked Rockfish

SIMPLICITY IN NEWEST EMBROIDERY

if you are about to embroider a very difficult and painstaking centrepiece for Christmas, hesitate before you begin it and look at the newest imported embroideries. They are wonderfully effective and very easy to execute.

effective and very easy to execute.

In cubistic design you might find ene having a centre square formed of twenty-five small squares, and a border formed of a row of squares and conventional daisles, alternating in solor—every other one in the border and checkerboard fashion in the centre—giving a striking color scheme. Gold and blue daisles, purple and green daisles—endless combinations, having touches of striking color to give additional contrast in their centres. Honal contrast in their centres.

Then feather stitch and French Compote of Pears knots combined formed an exquisitely dainty design, representing the top of a pot of forzet-me-nots. We have compared of Pears.

Compared of Pears,

Compar

Then there is a great deal of black and white embroidery. The thing to remember in doing this is to keep to

TEMPTING OYSTER DISHES

Of course there will always be conof course there will always be con-noiseurs who insist that raw ovsters are better in flavor than any others— that cooking spoils an oyster. There will also be plenty of us who will for-ever be afraid of oysters because of the danger of typhoid fover that lurks in them when they are fattened in tainted water. But reassurances have come to us from time to time from men of science who say that cysters in certain localities are quite safe as an article of food. And in spite of the opinions of connelsseurs and physi-cians most of us will probably go on forever thinking that a dish of cooked cysters is one of the biggest delicacies of the winter months. of the winter months.

Panned oysters form a delicious after-the-theatre dish. To prepare them properly, cook them quickly and have everything ready before begin-ning the cocking. The toast should be making while the oysters are cookng. Cut moderately dry bread in dices about a quarter of an inch thick nd three inches square. Brown then drain two dezen eysters, four for in a fact of the state of the s ne butter in a chafing-dish and brown nem over hie alcohol flame or cleetrie them over lite alcohol flame or cleetris plate. When the cysters are browned slip four quickly on each piece of toast, and moisten the toast with the liquor in the pan. Serve immediately.

Roasted oysters are a delicacy easy to prepare if ordinary care is exercised. Clean the oyster shells well and place the oysters in a pan with the deeper, larger half of the shell down. Put them into a hot oven until the shells open. Then slip them carefully on plates, and remove the top shells. Be careful not to splil the juice which has gathered in the lower shell.

Here is a recipe for making broiled oysters with a sauce. Strain the oysters and boil and skim the liquor. Brown a tablespoonful of butter in a saucepan, add a tablespoonful of flour



A latter costume of silk brocade.

perspiration at first, and to stay in found seven-eighths of a yard of 35-too short astime rather than too long inch material, with one-eighth of a People are apt to think that the more yard of satin for piping, fully suffities perspire the better they will be. But that is not the case, and, what is more, there is an element of danger in prolonging the process. Taken quietly and with discrimination, Turkish baths are one of the greatest boons to suffering humanity.

Then she tried it on, shaped the basues and pinned the darts to suit basues and pinned the darts to su

Helpful Suggestions

Chocolate Fruit Cake. This cake keeps nicely and may be made a week or more before Christ-

nas. One-third cup of butter, two cups of of three eggs, one-half cup of water, two cups of three eggs, one-half cup of water, two cups of flour, two tenspoons of baking powder, one tenspoon of cinnamon, one-quarter tenspoon of salt, one third cup of candled cherries, one-third cup of raisins (seeded and cut in pieces), two tablespoons of fruit Juice, one-third cup of walnut meats (cut in pieces), whites of three eggs, one teaspoon of vanilla. Cover the fruit with the fruit juice and allow it to cool, for several hours. Mix the ingredients in the order given, in the gredients in the order given, in the usual manner. Bake for fifty minutes in a moderate even. Cover with belied frosting, and a coating of chocolate ever the boiled frosting if desired. This keeps the cake deliciously moist and fresh for a long time. When bak-ing fruit cake put a quarter of an inch of flour in the bottom of the pan and it olded paper over it; then pour in the batter. This will secure a tender under-crust. MRS. LUCY M. JETER.

Boiled Salad Dressing.

Heat eight tablespoons of vinegar until very hot, but not boiling. Beat with a Dover beater until very light four eggs; pour on them carefully the hot vinegar. Return to the kettle; add a piece of butter the size of a walnut and cook until thick, stirring constant-ly. Remove from the stove and beat ty. Remove from the stove and beat until perfectly smooth and free from lumps. When cold senson as follows: Mix in a cup one teaspoon of mustard, one of salt and two of sugar. Smooth out all the lumps and add to your dressing. Mix thoroughly and beat again. When thoroughly cold bent again. When thoroughly cold this may be served with sweet cream if desired. This makes the nicest holled dressing I have ever seen, and if carefully made is as creamy and smooth as mayonnaise. ELIZABETH H. RYLAND,

Beulahville, Va.

-Look!

-Listen! -Also think

-Here's a situation

Wrap well your gifts

-Also direct them properly. -Humanity's slovenliness is incon-

-Can you realize that one-fourth the Christmas gifts mailed last y

contained forbidden matter, were in the wrong class or so poorly wrap-ped that they got loose.

department had been overlooked

countries were never shipped because the formality of consulting the customs

-Any and all of these mistakes night have been rectified had the send-

r's name and address been placed upon

An electric candlestick, self-charged to give six hours' light, is one of the

most striking of the holiday novelties just displayed. It is made out of the fine new white metal, which has every appearance of solid silver, with a small flame-shaped electric bulb top-

ping the elegant Colonial candlestick. To light it one presses an almost in-

A Simple Method.

A clever needlewoman recently made Turkish liaths.

The proper way to take these, says a physician, is to devote pienty of time to the process. On entering, stay in the first room, the moderately hot one, until all feeling of oppression has passed off. Then move on into the second, ened straight down the fronts with the hot room as it is called. The third broade-covered buttons and the tree trees are the second. holes neatly round with sath ribbon. Then she tried it on, shaped the

ar from white loothing than lard. Rub one knotted end. This model looks then pack t well into the spot, then wash it out well made with large, shaped lapels, delivered. with a warm suds made with a good which fall over the coat as rev

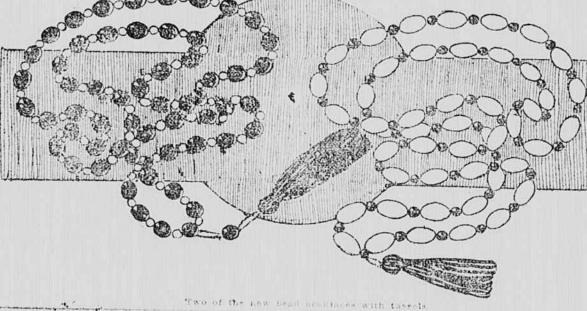
Alphabet of Tiny Tots.



ittle ·Oliveira Stands-with-careless-grace In Oporto, Portugal. A picturesque old place. here, upon ·a · holiday

ears all the petticoats she has!

Think-how-they-must-swirl!



te anything but effective; therefore have plenty of white showing through each figure of it.

White weel skirts are a very practical addition to the wardrobe, be expand they can be worn at tennis or with white waists for occasions a tribe pan of water, as juices will be drawn.

Defore cooking beef, wipe it with foods unless covered closely. A tin expansion that the control of the co

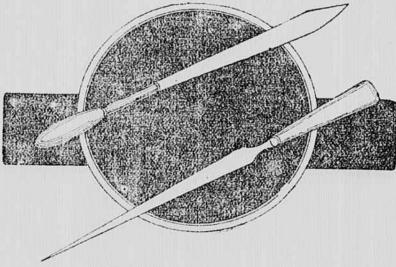
HOUSEHOLD HINTS

with white weists for occasions a trifle fastive.

A charming winter suit is fashioned out.

When taking off your gloves, do not unifer a function and at the trimmed with black brain and at the west, drawing them begins out from the west, drawing them begins out wait is a soft simile of changeable and leave them thus for an hour or so blue and green taffets furthered with a buckle of blue charmet.

Because of its odor iss should never the bound lay in it slices of cold beef a buckle of blue charmet.

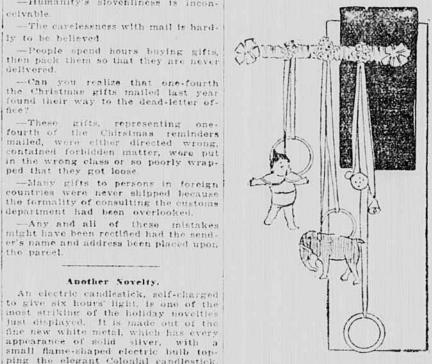


A pair of pearl and brass paper curters

Christmas Gift Sale.

Remember that last year one-fourt of the Christmas gifts were never de livered because of various sorts of carelessness on the part of the sender

FOR CHRISTMAS



A baby carriage strap from which visible button at the side of the stick, toys are suspended.

THE HOLLOW OF HER HAND

BY GEORGE BARE MCUTCHEON

BY GEORGE BARE MCUTC mented Carroll. "The worst of it is, Wrandell, we can't ston his tongue unless we fairly choke him with greenbacks. All he has to do is to give the confounced yellow journals an inking of his suspicions, and the job is done. It seems to be pretty well understood that the crime was not committee by a person in the ordinary walks of life, but by one who is se
walks of life, but by one who is se
my attorney to come out also. I don't helieve in taking chances with these secundated it over believe in taking chances with these secundately." Sug-into that question too intimately," sug-into that question to into that question to intimately, sug-into that question to intimately, sug